SECKFORD AGENCIES

DEMORGENZON

CHENIN BLANC METHOD CAP CLASSIQUE, DEMORGENZON

Vintage 2021

TECHNICAL ANALYSIS

Alcohol	Residual sugar
11.8	2.8
pH	**Acidity**
3.20	0.3

DeMorgenzon's Method Cap Classique is a non-vintage and makes use of blending different base wines to maintain consistency in the final product.

TASTING NOTE

This wine opens with an exquisite bouquet of crisp green apples, zesty citrus, and hints of white blossoms, followed by a nuance of toasted brioche from bottle ageing. A fine mousse and refreshing acidity provides a remarkably refreshing drinking experience.

VINTAGE CONDITIONS

A cold, wet winter preceding the 2021 growing season resulted in delayed budburst and a similarly delayed harvest. Flavour development peaked early resulting in full-flavoured, ripe fruit with healthy levels of natural acidity this year.

VINIFICATION DETAILS

Chenin Blanc grapes are handpicked and harvested for freshness and acidity at between 19.5° and 20.5° Balling. Grapes are pre-cooled and then whole bunch-pressed with the juice allowed to settle naturally. Half of the wine is naturally fermented in stainless steel tank, with fermentation being stopped to retain a certain percentage of the grapes own sugar. The barrel fermented portion is allowed to ferment naturally to dryness with periodic battonage of the lees throughout the ageing process of 10 months. Base wine components are then blended, bottled and refermented in bottle, followed by a minimum ageing of 18 months before disgorgement. Residual sugar of the disgorged wine is adjusted from time to time to maintain a final bottled residual sugar of between 3 and 5 g/l. This adjustment is done with a “Late Harvest” style of Chenin Blanc which is fermented and aged in French oak casks.

AWARDS

Tim Atkin MW: 91 pts
Platter: 91 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chenin Blanc	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Alistair Rimmer	None	Muselet cage	Stellenbosch	Yes